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12. Only such persons shall be employed as are free from infectious disease which may be transmitted in the handling of milk.

A copy of these regulations must be conspicuously posted in every store in which dipped milk or cream is sold.

Failure to comply with any of the above rules and regulations will be cause for prosecution.

Milk—Grade C—Labeling, Handling, and Sale. (Reg. Bd. of H., Aug. 26, 1913.)

At a meeting of the board of health of the department of health, held July 30, 1913, the following amendment to the rules and regulations of the department of health, relating to the sale of milk, in so far as said amendment relates to grade C, for cooking and manufacturing purposes only, was adopted, to take effect on and after August 26, 1913:

Definition.—Milk not conforming to the requirements of any of the subdivisions of grade A or grade B, and which has been heated according to the rules and regulations of the board of health.

Requirements, rules, and regulations.—Rules and regulations for the heating of grade C milk:

- No less than 160° F. for at least 2 minutes.
- No less than 158° F. for at least 3 minutes.
- No less than 155° F. for at least 5 minutes.
- No less than 152° F. for at least 10 minutes.
- No less than 148° F. for at least 15 minutes.
- No less than 145° F. for at least 18 minutes.
- No less than 140° F. for at least 20 minutes.

1. The caps of all bottles containing milk of grade C shall be white and shall contain in red the words "Grade C" in large type, and "For cooking" in plainly visible type.

2. Cans containing milk of grade C shall be painted red on necks or shall have properly sealed metal collars, painted red, on necks, and shall have affixed to them white tags with the words "Grade C, for cooking," printed thereon in red letters in large type.

All creameries handling milk of different grades will be required to demonstrate to the department of health that they are capable of keeping the grades separate, and must keep records satisfactory to the department of health concerning the amount of milk of each grade handled each day.

Cream—Grades A and B, Raw and Pasteurized—Requirements. (Reg. Bd. of H., Aug. 26, 1913.)

1. GRADE A CREAM.

(a) *Grade A cream (raw).*—Definition: Grade A cream (raw) is cream made from either grade A guaranteed milk, grade A certified milk, or grade A inspected milk (raw).

- 1. The cream shall be delivered to the consumer within 48 hours after milking.
- 2. The cream shall not contain more than an average of 100,000 bacteria per cubic centimeter when delivered to the consumer or at any time prior thereto.

(b) *Grade A cream (pasteurized).*—Definition: Grade A cream (pasteurized) is cream which is made from any raw milk conforming to the requirements of grade A, and which has been pasteurized.

- 1. The pasteurization of cream shall take place within 36 hours after the process of separation.

- 2. No cream shall be pasteurized more than once.